

Passover Rhubarb Cobbler

Makes: 8 Servings

Ingredients

1 3/4 cups sugar, divided
1/4 cup tapioca, quick-cooking
4 cups rhubarb pieces, 1/2-inch
1 cup raspberries, unsweetened
2 tablespoons lemon juice
1 cup matzo meal
1/2 cup butter (or margarine)
1/8 teaspoon ground nutmeg
 lemon sorbet or whipped cream (optional)

Directions

1. In a shallow 2-quart baking dish, combine 1 1/4 cups sugar and tapioca. Add rhubarb, raspberries, and lemon juice - mixing gently but thoroughly. Let stand from 15 minutes to one hour to soften tapioca, mixing several times.
2. Meanwhile, in a food processor or a bowl, whirl or rub together with your fingers the matzo meal, the remaining 1/2 cup sugar, margarine, and nutmeg to create fine crumbs.
3. Squeeze matzo mixture to compact into lumps, then crumble over rhubarb mixture.
4. Baked in a 375°F oven until cobbler is bubbling in center and top is golden brown, about 1 hour. Let cool 15 minutes.
5. Spoon cobbler into bowls and top with sorbet or whipped cream (optional).

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Nutrition Information

Key Nutrients	Amount	% Daily Value*
Total Calories	370	
Total Fat	12 g	18%
Protein	2 g	
Carbohydrates	68 g	23%
Dietary Fiber	3 g	12%
Saturated Fat	7 g	35%
Sodium	105 mg	4%